

Kansas Department of Agriculture
Division of Food Safety and Lodging
1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 5/20/2015 **Business ID:** 100502FE
Business: VIETNAM CAFE

2200 W 39TH AVE
KANSAS CITY, KS 66103

Inspection: 31002513
Store ID:
Phone: 9132628552
Inspector: KDA31
Reason: 12 Expired License
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
05/20/15	12:00 PM	01:45 PM	1:45	0:13	1:58	0	inspection
05/20/15	01:45 PM		0:00	0:20	0:20	0	travel back to countyline/stateline
Total:			1:45	0:33	2:18	0	

FOOD ESTABLISHMENT PROFILE

Physical Address 2200 W 39TH AVE City KANSAS CITY
Zip 66103

Owner _____ License Type FE

Risk Category RAC# 06 High Risk RAC/Size Confirmed p Size Range Under 5,000 sq feet

Insp. Notification Print Lic. Insp. Yes

Priority(P) Violations 4 Priority foundation(Pf) Violations 4 Left App. Yes Lic. Approved Yes

Certified Manager on Staff Address Verified Actual Sq. Ft. 0

Certified Manager Present

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Demonstration of Knowledge			Y	N	O	A	C	R
1. Certification by accredited program, compliance with Code, or correct responses.			p
Employee Health			Y	N	O	A	C	R
2. Management awareness; policy present.			p
3. Proper use of reporting, restriction and exclusion.			p
Good Hygienic Practices			Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use			..	p	p	..
Fail Notes	2-401.11	<i>EMPLOYEES shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result.</i> <i>[A no lid drinking cup with liquid was stored on a prep table next to meat slicer. COS, drinking cup removed.]</i>						
5. No discharge from eyes, nose and mouth.			p
Preventing Contamination by Hands			Y	N	O	A	C	R
6. Hands clean and properly washed.			p
7. No bare hand contact with RTE foods or approved alternate method properly followed.			..	p	p	..
Fail Notes	3-301.11(B)	<i>P - FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and shall use suitable UTENSILS such as deli tissue, spatulas, tongs, single-use gloves, or dispensing EQUIPMENT.</i> <i>[Food employee was using bare hands to touch ready to eat raw vegetables (bean sprouts & Asian herbs) on to plated serving dish of noodles and cooked shrimps. COS, discard the bean sprouts and Asian herbs along with prepared food dish.]</i>						
8. Adequate handwashing facilities supplied and accessible.			..	p	p	..
Fail Notes	5-205.11(B)	<i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing.</i> <i>[Lids for food storage containers were stored in one of the handsinks in the food prep area. COS, lids removed.]</i>						
	6-301.11	<i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap.</i> <i>[No hand soap was at the handsink behind the bar. COS, hand soap provided.]</i>						
	6-301.12	<i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.</i> <i>[No paper towels were at any of the 3 handsinks. COS, paper towels provided.]</i>						
Approved Source			Y	N	O	A	C	R
9. Food obtained from approved source.			p
10. Food received at proper temperature.			p
11. Food in good condition, safe and unadulterated.			p
12. Required records available: shellstock tags, parasite destruction.			p
Protection from Contamination			Y	N	O	A	C	R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination		Y	N	O	A	C	R
-------------------------------	--	---	---	---	---	---	---

13. Food separated and protected.		p
-----------------------------------	--	---	----	----	----	----	----

14. Food-contact surfaces: cleaned and sanitized.		..	p	p	..
---	--	----	---	----	----	---	----

<i>Fail Notes</i>	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Direc food debris was on the blade of the can opener. COS, cleaned and sanitized.]</i>
-------------------	-------------	---

15. Proper disposition of returned, previously served, reconditioned and unsafe food.		p
---	--	----	----	---	----	----	----

Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
---	--	---	---	---	---	---	---

16. Proper cooking time and temperatures.		p
---	--	----	----	---	----	----	----

17. Proper reheating procedures for hot holding.		p
--	--	----	----	---	----	----	----

18. Proper cooling time and temperatures.		p
---	--	----	----	---	----	----	----

19. Proper hot holding temperatures.		p
--------------------------------------	--	---	----	----	----	----	----

This item has Notes. See Footnote 1 at end of questionnaire.

20. Proper cold holding temperatures.		p
---------------------------------------	--	---	----	----	----	----	----

This item has Notes. See Footnote 2 at end of questionnaire.

21. Proper date marking and disposition.		p
--	--	---	----	----	----	----	----

22. Time as a public health control: procedures and record.		p
---	--	----	----	----	---	----	----

Consumer Advisory		Y	N	O	A	C	R
-------------------	--	---	---	---	---	---	---

23. Consumer advisory provided for raw or undercooked foods.		p
--	--	----	----	----	---	----	----

Highly Susceptible Populations		Y	N	O	A	C	R
--------------------------------	--	---	---	---	---	---	---

24. Pasteurized foods used; prohibited foods not offered.		p
---	--	----	----	----	---	----	----

Chemical		Y	N	O	A	C	R
----------	--	---	---	---	---	---	---

25. Food additives: approved and properly used.		p
---	--	---	----	----	----	----	----

26. Toxic substances properly identified, stored and used.		..	p	p	..
--	--	----	---	----	----	---	----

<i>Fail Notes</i>	7-201.11(A)	<i>P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [A can of WD40 and 3-1 machine oil were stored next to a container of soy sauce on stoarge shelf. COS, chemical removed.]</i>
	7-201.11(B)	<i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [A contianer with corn starch was stored under a hand soap at a handsink in the food prep area. COS, chemical removed.]</i>

Conformance with Approved Procedures		Y	N	O	A	C	R
--------------------------------------	--	---	---	---	---	---	---

27. Compliance with variance, specialized process and HACCP plan.		p
---	--	----	----	----	---	----	----

GOOD RETAIL PRACTICES

Safe Food and Water		Y	N	O	A	C	R
---------------------	--	---	---	---	---	---	---

28. Pasteurized eggs used where required.		p
---	--	----	----	----	---	----	----

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Safe Food and Water		Y	N	O	A	C	R
29. Water and ice from approved source.		p
30. Variance obtained for specialized processing methods.	
Food Temperature Control		Y	N	O	A	C	R
31. Proper cooling methods used; adequate equipment for temperature control.		p
32. Plant food properly cooked for hot holding.		p
33. Approved thawing methods used.		..	p	p	..
Fail Notes	3-501.13(B) TCS Thawing (Cold Water) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed completely submerged under running water at a water temperature of 21°C (70°F) or below, with sufficient water velocity to agitate and float off loose particles in an overflow, and for a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F). Alternatively, for a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking to be above 5°C (41°F), for more than 4 hours including: the time the FOOD is exposed to the running water and the time needed for preparation for cooking; or, the time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F). [Raw shrimp was thawing in standing water 46F in sink. COS, raw shrimp removed.]						
34. Thermometers provided and accurate.		p
Food Identification		Y	N	O	A	C	R
35. Food properly labeled; original container.		p
Prevention of Food Contamination		Y	N	O	A	C	R
36. Insects, rodents and animals not present.		p
37. Contamination prevented during food preparation, storage and display.		p
38. Personal cleanliness.		p
39. Wiping cloths: properly used and stored.		..	p
Fail Notes	3-304.14(B)(1) Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [Damp wiping cloth was stored on a prep table that was not placed into a chemical sanitizer after use.]						
40. Washing fruits and vegetables.		p
Proper Use of Utensils		Y	N	O	A	C	R
41. In-use utensils: properly stored.		p
42. Utensils, equipment and linens: properly stored, dried and handled.		p
43. Single-use and single-service articles: properly used.		p
44. Gloves used properly.		p
Utensils, Equipment and Vending		Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items		..	p
Fail Notes	4-102.11(A)(1) P - Materials that are used to make SINGLE-SERVICE and SINGLE-USE ARTICLES may not allow the migration of deleterious substances. [A rooted vegetable (Jicama) was stored in non-food grade (Thank You) bag in the walk in cooler. COS, vegetable removed.]						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
---------------------------------	---	---	---	---	---	---

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items	p
---	---	----	----	----	----	----

46. Warewashing facilities: installed, maintained, and used; test strips.	p
---	---	----	----	----	----	----

This item has Notes. See Footnote 3 at end of questionnaire.

47. Non-food contact surfaces clean.	p
--------------------------------------	---	----	----	----	----	----

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

48. Hot and cold water available; adequate pressure.	p
--	---	----	----	----	----	----

49. Plumbing installed; proper backflow devices.	p
--	---	----	----	----	----	----

50. Sewage and waste water properly disposed.	p
---	---	----	----	----	----	----

51. Toilet facilities: properly constructed, supplied and cleaned.	p
--	---	----	----	----	----	----

52. Garbage and refuse properly disposed; facilities maintained.	p
--	---	----	----	----	----	----

53. Physical facilities installed, maintained and clean.	..	p
--	----	---	----	----	----	----

<i>Fail Notes</i>	6-501.12(A)	<i>PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Food debris was under the hand sink and under prep tables.]</i>
-------------------	-------------	--

54. Adequate ventilation and lighting; designated areas used.	p
---	---	----	----	----	----	----

Administrative/Other	Y	N	O	A	C	R
----------------------	---	---	---	---	---	---

55. Other violations	p
----------------------	---	----	----	----	----	----

EDUCATIONAL MATERIALS

The following educational materials were provided p

This item has Notes. See Footnote 4 at end of questionnaire.

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Steam rice 160F.

Footnote 2

Notes:

WIC raw beef 39F

MT slice tomato 36F

MT crab meat 27F

RIC cooked chicken 39F

Footnote 3

Notes:

PIC provided a test kit for the use of chlorine.

Footnote 4

Notes:

This inspection also serves as follow up to a complaint.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 5/20/2015 **Business ID:** 100502FE
Business: VIETNAM CAFE

2200 W 39TH AVE
KANSAS CITY, KS 66103

Inspection: 31002513
Store ID:
Phone: 9132628552
Inspector: KDA31
Reason: 12 Expired License

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
05/20/15	12:00 PM	01:45 PM	1:45	0:13	1:58	0	inspection
05/20/15	01:45 PM		0:00	0:20	0:20	0	travel back to countyline/stateline
Total:			1:45	0:33	2:18	0	

ACTIONS

Number of products Voluntarily Destroyed 3

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Asian herbs Qty 2 Units lbs Value \$ _____

Description Barehand contact

Reason Product Destroyed Adulterated Method Product Destroyed Landfill

Disposal Location Firm Embargo Hold Tag # N/A

2. Product Bean sprouts Qty 2 Units lbs Value \$ _____

Description Barehand contact

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

3. Product Aisan meals Qty 1 Units lbs Value \$

Description Two plated Asian meals.

Reason Product Destroyed Method Product Destroyed

Disposal Location Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 5/20/2015 **Business ID:** 100502FE
Business: VIETNAM CAFE

2200 W 39TH AVE
KANSAS CITY, KS 66103

Inspection: 31002513
Store ID:
Phone: 9132628552
Inspector: KDA31
Reason: 12 Expired License

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
05/20/15	12:00 PM	01:45 PM	1:45	0:13	1:58	0	inspection
05/20/15	01:45 PM		0:00	0:20	0:20	0	travel back to countyline/stateline
Total:			1:45	0:33	2:18	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 05/30/15

Inspection Report Number 31002513

Inspection Report Date 05/20/15

Establishment Name VIETNAM CAFE

Physical Address	2200 W 39TH AVE
------------------	-----------------

City KANSAS CITY

Zip 66103

Additional Notes and Instructions